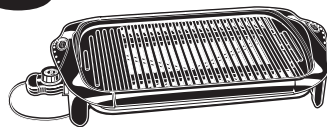



PRESTO®

Grill-n-Lite™ Indoor Electric Grill



INSTRUCTIONS AND RECIPES

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

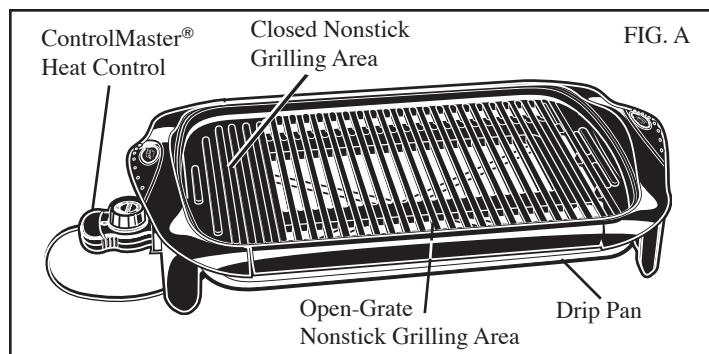
IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the legs become cracked or damaged. Return the appliance to the Presto Factory Service Department or to the nearest Presto Authorized Service Station for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not operate Grill without drip pan in place.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
13. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to "OFF" then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.



IMPORTANT SAFETY INFORMATION

A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use.

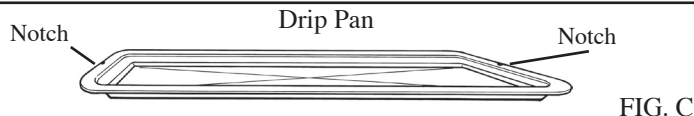
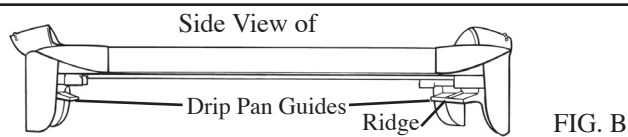
If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

How to Use

Before using for the first time, become familiar with the Grill-n-Lite™ Indoor Electric Grill, Fig. A. Wash Grill and drip pan according to "Care and Cleaning" instructions, page 2.

1. Set Grill on a flat, dry countertop.
2. Insert drip pan. Note: Each handle assembly has a built-in drip pan guide (Fig. B) which holds the drip pan (Fig. C) in its proper position. These guides are located below the grilling surface. To insert the drip pan, position it so it is resting on both drip pan guides, and slide the drip pan under the Grill. When the notches under the drip pan rim meet with the ridges on the drip pan guide, the drip pan will drop into the correct location. Always insert or remove the drip pan from the side closest to you.



Never operate Grill without the drip pan in place as doing so could damage the countertop.

3. Insert the Control Master® heat control into the Grill so the two electrical pins on the Grill are fully inserted into the heat control.
4. Plug cord into a polarized outlet, and turn Control Master® heat control to proper temperature (see page 2 for cooking temperatures). Preheat Grill for 10 minutes. The recommended setting for most grilling is 400°. The light on the control will remain on at that setting. At the other recommended and "keep warm" settings, the light usually will cycle on and off. Cycling at lower temperatures is normal.
5. Prepare food, place food on Grill, and cook according to grilling time chart (page 2) or recipe (pages 3-5).

NOTE: This Grill features a DiamondCoat® deluxe nonstick finish for stick-free cooking. To help protect this special surface, use nylon, plastic, or wooden utensils. Using metal utensils or cutting foods on the cooking surface may damage the nonstick finish.

6. Turn heat control to “OFF” when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow unit to cool to a comfortable temperature before removing drip pan or cleaning the Grill.

Grilling Time Chart

Helpful Hints

- The closed grilling area (see page 1, Fig. A) is ideal for grilling small foods, such as sliced mushrooms which may fall through the open-grate grilling area.
- When grilling, the temperature of the grates may be increased or decreased by adjusting the Control Master® heat control.
- Preheat Grill for 10 minutes for best results.
- Before grilling, trim meat of excess fat to prevent smoking.
- Soak wooden skewers in water for 30 minutes to 1 hour before using to prevent burning.
- Use plastic tongs or spatulas for turning meat, poultry, and fish. Forks can pierce meat, allowing flavorful juices to escape.
- Marinate or rub lean meat, poultry, and fish with a small amount of vegetable oil to enhance flavors, retain moisture, and prevent sticking on the Grill.
- Plastic, resealable bags work well for marinating. Place marinade ingredients, meat, fish, or poultry in bag, seal, mix well, and put in refrigerator for several hours or according to recipe instructions.
- To speed the cooking time of larger cuts of meat or poultry, tent the Grill with a piece of aluminum foil.
- Prevent the transfer of bacteria by using separate plates for raw and cooked meat, fish, and poultry.

Care and Cleaning

Before initial use and after each subsequent use, wash Grill thoroughly in warm sudsy water, rinse, and dry. Do not immerse Control Master® heat control in water or let it come in contact with any liquid.

Food residue can be removed by scrubbing with a fine cleansing pad - nylon mesh or other ordinary cleansing pad. Do not use steel wool or abrasive kitchen cleaners.

IMPORTANT: To insure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

Internal Meat Temperatures

These internal meat temperatures are recommended by the U.S. Department of Agriculture. Use a meat thermometer for complete accuracy when measuring meat temperatures.

BEEF, VEAL, LAMB, OR PORK—GROUND

160°F Medium

HAM

160°F

140°F Reheated

PORK—STEAKS, CHOPS

160°F Medium

170°F Well done

Food	Setting*	Approximate Grilling Time (total in minutes)
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Beef

Steaks, ¾-inch to 1-inch thick (medium)	400°	10 - 15 minutes
(well done)	400°	16 - 20 minutes
Hamburger (well done)	400°	15 - 16 minutes

Chicken

Breast, boneless/skinless	350°	18 - 25 minutes
Breast, with bone	400°	30 - 35 minutes
Drumstick/Thigh	400°	20 - 22 minutes
Wing	400°	16 - 20 minutes

Fish and Seafood

Fillet, 1-inch thick	400°	10 minutes
Shrimp	400°	4 - 6 minutes

Kabobs

Beef (medium)	400°	8 - 10 minutes
(well done)	400°	12 - 14 minutes
Vegetable	400°	8 - 12 minutes

Lamb chops

1-inch thick (medium)	400°	16 - 20 minutes
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Pork Chops

¾-inch to 1-inch thick		
Boneless	400°	16 - 18 minutes
With bone	400°	14 - 16 minutes

Sausage

Precooked	325° - 350°	8 - 10 minutes
Uncooked	400°	12 - 15 minutes

Veal

1-inch thick (medium)		
Boneless	400°	8 - 10 minutes

After cooking, serve or keep food warm by reducing the heat setting.

** The light on the heat control will remain on at the 400° setting. It will cycle on and off at 350° and lower settings.*

BEEF, VEAL, OR LAMB—STEAKS, CHOPS

145°F Medium rare

160°F Medium

170°F Well done

POULTRY—BREASTS, THIGHS, WINGS, DRUMSTICKS

170°F Cook until juices run clear

Vegetable Recipes

Vegetable Grill

- 1 red pepper, cut into quarters lengthwise and seeded
- 1 green pepper, cut into quarters lengthwise and seeded
- 1 yellow pepper, cut into quarters lengthwise and seeded
- 2 small zucchini, cut in half lengthwise
- 2 yellow crockneck squash, cut in half lengthwise
- 3 large button mushrooms, cut in half lengthwise
- 1 large red onion, cut crosswise into ½-inch slices
- 1 white onion quartered by cutting down through the stem end
- 1 cup olive oil
- 2 teaspoons chopped fresh cilantro
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 teaspoon chopped fresh parsley

Set heat control at 375° and preheat Grill. Prepare vegetables. Combine olive oil, cilantro, lemon juice, salt, pepper, and parsley. Coat vegetables with olive oil mixture. Grill vegetables 8 to 12 minutes, turning them 3 or 4 times and brushing with olive oil mixture.

Vegetable Kabobs

- ¼ cup red wine vinegar
- 1 tablespoon olive oil
- 2 teaspoons garlic powder
- 2 teaspoons dried rosemary
- ⅛ teaspoon pepper
- 8 large mushrooms, cut into ¼-inch slices
- 1 large yellow pepper, cored, seeded, and cut into chunks
- 1 large green pepper, cored, seeded, and cut into chunks
- 1 red onion, cut into chunks
- 2 yellow squash, cut into ½-inch slices
- 10 cherry tomatoes

In a bowl, combine wine vinegar, olive oil, garlic powder, rosemary, and pepper. Place prepared vegetables in a large plastic bag or glass dish and pour wine vinegar marinade over vegetables. Gently toss or stir to coat with marinade. Cover and refrigerate 4 to 8 hours. Set heat control at 400° and preheat Grill. Thread vegetables on skewers and grill 8 to 12 minutes, turning occasionally.

Seafood Recipes

Halibut with Pepper Butter

- ¼ cup butter, room temperature
- 1 teaspoon chili powder
- ¼ teaspoon red pepper flakes
- ⅛ teaspoon salt
- 4 halibut steaks, 1-inch thick
- Olive oil
- Salt and pepper

Combine butter, chili powder, red pepper flakes, and ⅛ teaspoon salt. Shape into a log about 1-inch in diameter, wrap and refrigerate several hours or until firm. Set heat control at 400° and preheat Grill. Brush halibut lightly with olive oil and sprinkle with salt and pepper. Grill halibut 10 minutes or until done, turning once. Fish is done when it turns opaque. Cut pepper butter into 4 slices and place on halibut steaks.

Salmon with Cilantro Butter

- ¼ cup butter, room temperature
- 3 tablespoons minced cilantro
- 1½ tablespoons lemon juice
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 2 pounds salmon fillets
- Olive oil
- 1 cup water
- Salt and pepper

Combine butter, cilantro, lemon juice, ¼ teaspoon salt, and ⅛ teaspoon pepper. Shape into a log about 1-inch in diameter, wrap, and refrigerate several hours or until firm. Set heat control at 375° and preheat Grill. Brush salmon lightly with olive oil; sprinkle with salt and pepper. Grill salmon 10 minutes or until done. Salmon is done when it turns opaque. Top each serving with a slice of cilantro butter.

Shrimp – Garlic Skewers

- 2 pounds jumbo shrimp
- ⅓ cup olive oil
- ⅓ cup tomato sauce
- 3 large cloves garlic, minced
- 2 tablespoons white wine vinegar
- 2 tablespoons chopped fresh basil
- ¼ teaspoon salt
- ½ teaspoon fresh ground pepper
- 12 large whole cloves garlic

Peel and devein shrimp. In a bowl, combine olive oil, tomato sauce, minced garlic, wine vinegar, basil, salt, and pepper. Place shrimp in a large plastic bag or glass dish and pour tomato marinade over shrimp. Gently toss or stir to coat evenly. Cover and refrigerate 1 hour, tossing or stirring shrimp 2 or 3 times. Place the whole cloves of garlic into a saucepan of boiling water and boil 3 minutes. Remove garlic cloves and set aside.

Set heat control at 375° and preheat Grill. Thread shrimp and garlic cloves alternately onto the skewers, bending each shrimp almost in half and passing the skewer through the body twice. Place skewers on grill and cook turning them frequently. Brush shrimp and garlic with reserved marinade while grilling. Grill 9 to 12 minutes or until shrimp turns pink.

Poultry Recipes

Herby Chicken Breasts

- 1 teaspoon marjoram leaves
- 1 teaspoon garlic salt
- ¾ teaspoon pepper
- 1 teaspoon ground ginger
- 4 boneless skinless chicken breasts
- 1 delicious apple, cut into ½-inch slices

Combine marjoram leaves, salt, pepper, and ginger. Rub mixture onto all surfaces of the chicken breasts. Cover chicken and refrigerate several hours. Set heat control at 350° and preheat Grill. Grill chicken breasts 20 to 25 minutes or until done, turning occasionally. Place apple slices on Grill during last 5 minutes, turning once. If desired, brush chicken breasts with melted butter during last 2 minutes.

Teriyaki Chicken Breasts

- ¾ cup soy sauce
- ¼ cup dry sherry
- 2 tablespoons honey
- 5 cloves garlic, minced
- ½ teaspoon red pepper flakes
- 2 pounds boneless, skinless chicken breasts

In a small bowl, combine soy sauce, sherry, honey, garlic, and red pepper flakes. Place chicken breasts in a large plastic bag or glass dish and pour soy sauce mixture over chicken. Cover and marinate, in the refrigerator, for several hours.

Set heat control at 350° and preheat Grill. Remove chicken breasts from marinade and grill them 20 to 25 minutes or until done, turning occasionally.

Buffalo Wings

- 1 cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons olive oil
- 1 tablespoon hot red pepper sauce
- 1 teaspoon red pepper flakes
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 pounds chicken wings
- 1 cup crumbled blue cheese
- ⅔ cup sour cream
- 2 large cloves garlic, minced
- 2 teaspoons Worcestershire sauce
- Salt and pepper
- ½ cup milk

In a bowl, combine vinegar, Worcestershire sauce, oil, red pepper sauce, red pepper flakes, salt, and pepper. Place chicken wings in a large plastic bag or glass dish and pour vinegar mixture over the wings. Gently toss or stir to coat evenly. Cover and marinate, in the refrigerator, for several hours, stirring wings occasionally.

In a small bowl thoroughly mix the remaining ingredients to make a blue cheese sauce. Cover and refrigerate. Set heat control at 375° and preheat Grill. Remove chicken wings from marinade and grill 25 to 30 minutes or until done, turning frequently and brushing with marinade. Serve with blue cheese sauce.

Meat Recipes

Spareribs with Barbecue Sauce

- 4 pounds baby back or country style spareribs
- Choice of one of the following Barbecue Sauces or your favorite Barbecue Sauce

Set heat control at 325°. Grill spareribs 45 minutes or until done, turning them occasionally. Brush with Barbecue Sauce during last 10 minutes.

Basic Barbecue Sauce

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 3 cloves garlic, minced
- 1½ cups tomato sauce
- ½ cup cider vinegar
- ¼ cup Worcestershire sauce
- ⅓ cup sugar
- 1 teaspoon chili powder
- ½ teaspoon crushed red pepper

Place oil in saucepan. Using medium heat, sauté onion and garlic. Stir in remaining ingredients and bring sauce to a simmer. Reduce heat and simmer uncovered 30 minutes, stirring frequently, or until sauce has thickened slightly.

Glazed Barbecue Sauce

- 1 15-ounce can tomato sauce
- 1 teaspoon onion powder
- ¼ cup vinegar
- ¼ cup mild molasses
- 1 tablespoon cooking oil

Combine all ingredients in a saucepan. Heat to boiling, stirring constantly. Boil and stir 3 minutes.

Fast and Easy Barbecue Sauce

- ¾ cup dark corn syrup
- ½ cup ketchup
- ¼ cup Worcestershire Sauce
- 3 tablespoons Dijon mustard
- 1 teaspoon ground ginger

Thoroughly combine all ingredients in a mixing bowl.

Steak with Spice Rub

- 3 tablespoons brown sugar
- ¼ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon coriander
- 4 cloves garlic, minced
- 2 pounds sirloin steak, 1½-inches thick
- Olive oil
- 1 large onion, cut into ½-inch slices
- 1 large tomato, cut into ½-inch slices

In a small bowl, combine brown sugar, salt, pepper, coriander, and garlic. Rub steak lightly with olive oil and then with brown sugar mixture. Cover steak and refrigerate several hours.

Set heat control at 375° and preheat Grill. Grill steak 15-18 minutes for medium doneness, turning once. Brush onion slices lightly with olive oil and place on Grill during the last 10 minutes, turning once. Brush tomato slices lightly with olive oil and place on Grill during the last 5 minutes, turning once.

Spicy Pork Chops

- ¼ cup thick and chunky hot salsa
- 2 tablespoons water
- 2 tablespoons orange marmalade
- 4 boneless pork chops, ½-inch thick

Combine salsa, water, and marmalade. Place pork chops in a large plastic bag or glass dish and pour salsa mixture over chops. Cover and marinate in the refrigerator for several hours, turning pork chops several times. Set heat control at 325° and preheat Grill. Remove pork chops from marinade. Grill 20 minutes or until done, basting with marinade last 5 minutes.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays between 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or write:

NATIONAL PRESTO INDUSTRIES, INC.
Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

You may also email your inquiries to **contact@GoPresto.com**. Inquiries will be answered promptly by telephone, letter, or email. When writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department or any Presto Authorized Service Station. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY
Presto Factory Service Department
555 Matthews Dr., Canton, MS 39046-0529

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first two years after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the nearest Presto Authorized Service Station, or to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.
Eau Claire, WI 54703-3703